THE SPEIGHT'S®

# ALE HOUSE

GENEROUS TO A FAULT

ASHBURTON

## BREWER'S NOTES

Speight's Brewery has always produced award winning, traditional ales and beers, using only the finest quality Southern ingredients and purest water. We take great care and pride in brewing our beers and are proud to present them here to you. Why not taste the whole family of Speight's beers! Purchase an Ale House Tasting Tray, which will have a sample of each beer for you to try.

### SPEIGHT'S GOLD MEDAL ALE

| | |
|---|---|
| Beer Style | Draught Amber Ale |
| First Brewed | 1876 |
| Alcohol Level | 4.0 |
| Colour | 21 |
| Bitterness | 14 |
| Energy (kilojoules/100ml) | 135 |
| Calories (/100ml) | 32 |

Flavour characteristics: Speight's is an ale with a hint of "grassy" undertones that add to its complexity. It has the full flavour of Speight's malt and hops.

### SPEIGHT'S OLD DARK

| | |
|---|---|
| Beer Style | English Porter |
| First Brewed | 1991 |
| Alcohol Level | 4.0 |
| Colour | 90 |
| Bitterness | 23.5 |
| Energy (kilojoules/100ml) | 150 |
| Calories (/100ml) | 36 |

Flavour characteristics: This dark ale has roasted malt character with a hint of chocolate. The flavour has been balanced with extra hops and rounded out with just enough sweetness.

### SPEIGHT'S DISTINCTION ALE

| | |
|---|---|
| Beer Style | Traditional Dark Ale |
| First Brewed | 1994 |
| Alcohol Level | 4.0 |
| Colour | 40 |
| Bitterness | 17 |
| Energy (kj/100ml) | 172 |
| Calories (/100ml) | 41 |

Flavour characteristics: This is a dark lager style beer. It sets itself apart from typical lagers through the subtle sweetness of slightly caramelised malts with relatively little hop bitterness or flavour from the Green Bullet and Pacific Jade hops. The darker speciality malts provide a more complex malty caramel flavour that gives this brew a well rounded character.

### SPEIGHT'S TRIPLE HOP PILSNER

| | |
|---|---|
| Beer Style | Pilsener |
| First Brewed | 2002 |
| Alcohol Level | 4.0 |
| Colour | 12 |
| Bitterness | 31 |
| Energy (kj/100ml) | 190 |
| Calories (/100ml) | 45 |

Flavour characteristics: The first thing that strikes you about the Triple Hop Pilsner is the light golden colour true to the pilsner style of beer. Being a pilsner it's a hop dominated brew, in this case we use the hop varieties; Cascades, Green Bullet and Nelson Sauvin. These give the initial hit of citrus fruit and fresh green hop character. It's the hop sharpness that gives a refreshingly crisp taste on the palate at first. Then the classic pilsner malt flavour kicks in to provide a light malty biscuit background, the slight bitterness of the hops.

Please inform our wait staff of any allergies you may have and we will do our best to accomodate your needs.

SPEIGHT'S CIDER

| | |
|---|---|
| Beer Style | Cider |
| First Brewed | May 2011 |
| Alcohol Level | 4.6 |
| Colour | 7.9 EBC |
| Energy (kilojoules/100ml) | 171.58 |
| Calories (/100ml) 40.85 | |

Flavour characteristics: Speight's brings you a well balanced, refreshing cider. The full bodied profile comes from the batch fermentation of juice sourced from 100% New Zealand grown apples, and is expertly coupled to a dry finish, which leaves you wanting more of this amber cider.

SPEIGHT'S SUMMIT LAGER

| | |
|---|---|
| Beer Style | Lager |
| First Brewed | June 2008 |
| Alcohol Level | 4.0 |
| Energy (kilojoules/100ml) | 135 |
| Calories (/100ml) | 31 |

Flavour characteristics: Brewed with only natural ingredients, Speight's Summit Lager is a smooth flavoured lager free of artificial additives and preservatives. With the addition of the Pacific Hallertau hop variety added late in the brew. Speight's Summit Lager delivers a smooth, crisp and refreshing taste with less of the maltiness associated with Speight's Gold Medal Ale.

SPEIGHT'S PORTER

| | |
|---|---|
| Beer Style | Porter |
| First Brewed | 2002 |
| Alcohol Level | 5.0 |
| Colour | 155 |
| Bitterness | 27 |
| Energy (kj/100ml) | 181 |
| Calories (/100ml) | 43 |

Flavour characteristics: Speight's Porter is a red-black beer with a rich, robust palate and complex full aromas. A blend of crystal, caramalt, roasted wheat and chocolate malt combine to give a complex, smoky, mocha aroma and a rich coffee flavour which finishes on a subtle chocolate note.

SPEIGHT'S WHEAT BEER

| | |
|---|---|
| Beer Style | Wheat Beer |
| First Brewed | 2013 |
| Alcohol Level | 5.0 |
| Colour | 19.0 |
| Bitterness | 16.0 |
| Energy (kj/100ml) | 178 |
| Calories (/100ml) | 40 |

Flavour characteristics: A wheat beer with four speciality malts that add an extra caramalised flavour. Amber in colour with a cloudy appearance because it's unfiltered, the beer yeast adds its own fruity, clove, citrus like character.

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(GF) These meals can be served Gluten free on request
(V) These meals can be served Vegetarian on request
Please inform your waiter if you have any dietary requirements

## ALL DAY BREAKFAST

### Bacon and Eggs (GF) $14.50

Smoked bacon, eggs how you want them and Alehouse toast

### Hot Cakes (V) $16.50

Hot Cakes stacked with mixed berries and maple syrup or bacon and maple syrup

### Eggs Benedict (GF) $16.50

Two poached eggs, your choice of smoked salmon or bacon, with spinach on English muffins and topped with hollandaise sauce.

### Omelette (GF) (V) $18.50

Straight from the hen house. Made with 3 eggs and filled with cheese, spinach and mushrooms, served with bacon and Alehouse toast

### Southern Man's Big Breakfast (GF) $23.00

Fried eggs, smoked bacon, Netherby Meats sausage, mushrooms, grilled tomato, hash browns and Alehouse toast

### Vegetarian's Big Breakfast (GF) $19.50

Eggs how you want them, spinach, mushrooms, grilled tomato, hash browns, hollandaise sauce and Alehouse toast

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## TO SHARE

### Brewer's Loaf (GF) — Small $8.00 / Large $13.00

Served warm with choice of garlic butter, plain butter or balsamic vinegar and extra virgin olive oil

### Flat Bread (V) — $12.50

Choice of: Cheese & Garlic,
Sweet Chilli & Sour Cream,
or
Tomato Pesto & Mozzarella Cheese or 50/50

### Malthouse Platter (GF) — Half $28.00 / Whole $54.00

Selection of cold meats, cheeses, pickles, fruit and dips served with breads and crackers

### Alehouse Hot Platter — Half $30.00 / Whole $47.00

Chicken Nuggets, corn bites, salt & pepper calamari, crumbed onion rings, mini hot dogs, fries and dipping sauces

### Big Fries (GF) — $9.00

They're Big!! With tomato sauce and aïoli

### Winslow Wedges — Small $11.50 / Large $14.00

Chunky wedges with cheese, bacon, sour cream and sweet chilli

### Cowboy Nachos — Small $14.00 / Large $20.00

With ground beef, chilli beans, in a spicy tomato sauce topped with melted cheese and sour cream

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## TO START

### Soup of the Moment (GF) $12.00

Chef's freshly prepared soup served with warmed Alehouse bread

### Moeraki Seafood Chowder Small $14.00 / Large $17.00

A true local favourite. Seafood bound in a creamy fish stock delicately flavoured with fresh herbs and served with warmed bread

### Paté (GF) $16.00

Chef's chicken liver homemade pate served with a red onion marmalade, salad greens and toasted focaccia

### Bruschetta $16.50

Toasted ciabatta topped with your choice of:
Tomato, mozzarella and basil
or
Cream cheese, smoked salmon and chives

### Salt and Pepper Calamari $15.00/or go large with fries $22.00

Lightly coated and flash-fried, tender Calamari served with salad garnish, lemon wedges, aïoli and sweet chilli dipping sauces

### Classic Shrimp Cocktail (GF) $16.00

A generous portion of shrimps bound in our Alehouse seafood dressing, served on a bed of crispy lettuce, with avocado slices and a lemon wedge

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# TO FOLLOW

## Try one of our Gourmet Burgers

Your choice of:

Chicken-Burger (GF) $23.00
chicken breast, bacon and cheddar with an apricot sauce served
with lettuce, tomato and fries

or

Lamb Burger (GF) $23.00
lamb pattie, bacon, cheddar and mint yoghurt served with lettuce,
tomato and fries

## Crumbed Schnitzel of the Day $19.00

With fries, salad and your choice of sauce
Choose your sauce:
Garlic butter, hollandaise, mushroom, porter gravy,
peppercorn, smokey bbq

## Speight's Pot Pie $23.00

Chef's pie of the day served with a crisp salad and fries
A pint of Speight's Distinction Ale and a hot pie - couldn't be better!

## Allenton Bangers and Mash (GF) $22.00

Ashburton's famous Allenton Meats award winning sausages on
Alehouse mash topped with peas, caramelised onions and Speight's Porter Gravy
It just has to be Speight's Porter with this!

## Plains Pasta $24.50

Creamy chicken, bacon and mushroom sauce topped with shaved parmesan
A vegetarian option available on request

## Chicken Parcels One $23.00 / Two $29.00

Our famous filo parcels filled with chicken, bacon, peach and
soft cheese, baked till golden, topped with citrus peach chutney,
kumara wafers, served with gourmet potatoes and salad
A crisp Speight's Triple Hop pilsner suits this well

## Black Cherry Chicken (GF) $31.00

Tender, juicy chicken breast wrapped in bacon, filled with cream cheese
and cashew nuts, and oven roasted to perfection served on kumara mash
with black cherry sauce and a garden salad
(allow 25 minutes cooking time)
Speight's Porter has the complex flavours to enhance this dish

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## Vegetarian Parcel (V) $25.00

Portabello mushrooms, spinach, brie and cranberry in a golden filo parcel service with gourmet potatos and garden salad

## Blue 'n' Gold (GF) Small $24.00 / Large $30.00

Blue Cod fried golden in Speight's beer batter, finished with fresh garden salad and fries. It's a goodie!

Classic Kiwi cuisine - pair it with a cold Speight's Summit Golden Lager

## Catch of the Day POA

Your wait-staff will advise you what we have caught and how we have prepared it but trust me....it will be delicious

## The Pig (GF) Small $24.00 / Large $31.00

Pork ribs slow braised in Speight's Cider and wild rosemary and oven finished in our smokey BBQ sauce served with fries

This is great with a cold Speight's Gold Medal ale

## Shearers Shanks One $21.50 / Two $29.00

Tender and delicious lamb shank slow braised with rosemary and garlic served on Alehouse mash with broccoli and a red wine and plum jus

Delicious with a glass of rich, robust Speight's Porter

## Pork Belly (GF) $29.50

Twice cooked pork belly served on potato mash with green beans and a Speight's cider and mushroom sauce

What about a glass of our very own Apple Cider?

## Musterer's Big Mixed Grill (GF) $32.00

Fried eggs, 150gm 5 star rump steak, smoky bacon, sausage, crumbed onion rings, mushrooms, grilled tomato, hash browns and your choice of sauce

## Chefs Delight POA

Our chef's creation of the day

And ask for a Speight's recommendation while you are at it

## Drunken Steak (GF) $34.00

300gram prime rib eye served with a house salad and fries

Choose your sauce: Garlic butter, hollandaise, mushroom, porter gravy, peppercorn, smokey bbq

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## Mary Jane Speight's Salad (GF) $24.00

Just how she would have liked them.....

Your choice of:
Smoked chicken, watermelon and feta cheese served with salad green, our own dressing and topped with crispy noodles
or
Thai Beef strips with salad greens, crispy noodles, cashew nuts and a sweet chilli and coriander dressing

## Caesar Salad (GF) $22.00

cos lettuce, croutons, bacon, shaved parmesan, anchovies (optional), poached egg and caesar dressing
or
with char grilled chicken or smoked salmon $25.00

*A nutty Gold Medal ale is great with a fresh salad*

## EXTRAS (JUST BECAUSE YOU CAN...)

| | | | |
|---|---|---|---|
| Eggs x 2 (Local Free Range) | $3.50 | Hash Brown | $2.00 |
| Crumbed Onion rings | $3.50 | Grilled Tomato | $3.50 |
| Mushrooms | $3.50 | Smokey Bacon | $5.00 |
| Fries | $5.00 | Wedges | $6.00 |
| Salad or Vegetables | $4.00 | Ale House Mash | $5.00 |
| Blue Cod | $7.00 | Allenton Sausage | $4.50 |
| Extra Sauce | $1.00 | | |

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## FOR THE WEE 'ANS

(12 and under) includes an ice block... $12.00

### Percy's Ribs (GF)

BBQ ribs with crispy fries

### Rooster Burger (GF)

Burger filled with a chicken tender, lettuce, tomato, cheese and fries

### Fishy Feast (GF)

Grilled or battered fish with chips and salad

### Mini Moo (GF)

Minute steak served with mash, gravy and seasonal vegetables

### Chicken Nuggets

With fries and salad

### Junior Snack Platter (GF)

Ham, cheese, fruit, bread and other healthy goodies

### Pasta

Served in a creamy cheese and ham sauce

## AND TO FINISH

### Kids Ice Cream Sundae (GF) $6.00

Vanilla ice cream and your choice of raspberry, chocolate, caramel or passion fruit topping finished with whipped cream

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## TO FINISH

All Desserts $13.50

### Chocolate Mud Cake (GF)

Served warm on a rich decadent chocolate sauce with berries, vanilla ice cream and cream

### Farmhouse Cheese Cake of the Day

Ask for today's selection

### Crème Brulee (GF)

Traditional custard with a caramelized sugar top

### Lemon Tart

Baked lemon custard on a sweet pastry served with cream and ice cream

### Ice Cream Sundae (Served In A Pint Glass) (GF)

Vanilla ice cream and your choice of raspberry, chocolate, caramel or passion fruit topping finished with lashings of whipped cream

Or Maybe a Port, a nice wee Single Malt or one of our Finest Liqueurs

Please one account per table. If you enjoyed the Ale House
Please tell your friends, but if you didn't – tell us!

Takeaway Meals available
Group Bookings
Outcatering
Gift Vouchers for sale

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